

File 344:Chinese Patents Abs Aug 1985-2002/Oct  
 (c) 2002 European Patent Office  
 File 347:JAPIO Oct 1976-2002/Jun(Updated 021004)  
 (c) 2002 JPO & JAPIO  
 File 350:Derwent WPIX 1963-2002/UD,UM &UP=200268  
 (c) 2002 Thomson Derwent  
 File 371:French Patents 1961-2002/BOPI 200209  
 (c) 2002 INPI. All rts. reserv.  
 File 348:EUROPEAN PATENTS 1978-2002/Oct W03  
 (c) 2002 European Patent Office  
 File 349:PCT FULLTEXT 1979-2002/UB=20021024,UT=20021017  
 (c) 2002 WIPO/Univentio

Set	Items	Description
S1	12	AU='BERRY M'
S2	3	AU='BERRY M F'
S3	4	AU='BERRY MARTIN F'
S4	1	AU='HAIGHT K G'
S5	2	AU='HAIGHT KATHERINE G'
S6	142	AU='WEBER D'
S7	27	AU='WEBER D C'
S8	2	AU='WEBER DONALD C'
S9	7	AU='MANTIUS HAROLD L'
S10	3	AU='MANTIUS H L'
S11	5	AU='LEAKE L':AU='LEAKE L H'
S12	4	AU='LEAKE LUTHER H'
S13	1	AU='SERRES R'
S14	3	AU='SERRES R A':AU='SERRES ROD'
S15	2148	ANTHOCYANIN?
S16	1978	ANTHO()CYANIN?
S17	3	S1:S14 AND S15:S16

?t17/9/1

17/9/1 (Item 1 from file: 350)  
 DIALOG(R)File 350:Derwent WPIX  
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013204357  
 WPI Acc No: 2000-376230/200032  
 XRAM Acc No: C00-113684

**Utilization of cranberries used as foodstuffs such as blended juice,  
 dried fruit and infused husk, involves cultivating at development phase,  
 preferably color development phase**

Patent Assignee: OCEAN SPRAY CRANBERRIES INC (OCEA-N)  
 Inventor: BERRY M F ; HAIGHT K G ; LEAKE L H ; MANTIUS H L ; SERRES R  
 ; WEBER D C

Number of Countries: 024 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200027226	A1	20000518	WO 99US26373	A	19991109	200032 B

Priority Applications (No Type Date): US 98188436 A 19981109

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
WO 200027226	A1	E	35	A23L-002/02	

Designated States (National): BY CA PL RU UA US

Designated States (Regional): AT BE CH CY DE DK ES FI FR GB GR IE IT LU

MC NL PT SE

Abstract (Basic): WO 200027226 A1

NOVELTY - Utilization of cranberries at certain phases of development, preferably color development phase to produce low colored and high value products such as juices and blended juice drinks.

DETAILED DESCRIPTION - Utilization of cranberries comprises cultivating the cranberries to a development phase and harvesting. 40% or more of the cultivated cranberries have juice citric acid level of 1.4% or more and are processed.

INDEPENDENT CLAIMS are also included for the following:

(i) Method of utilizing cranberries by cultivating cranberries to a development phase in which 40% or more of the cranberries have a juice **anthocyanin** level of 10 mg/100 ml or less;

(ii) Processing cranberries by inspecting the juice citric acid level;

(iii) A cranberry juice comprises a citric acid level of 1.4% or more, a quinic acid to citric acid ratio of less than 0.85 and **anthocyanin** level of 10 mg /100 ml or less;

(iv) Blended juice or juice product comprising cranberry juice; and

(v) A cranberry food product comprises a predetermined blend cranberries such as Yellow Bell cranberries.

USE - Used as food stuff as a blended juice, dried cranberry, infused cranberry husk in the form of sauce, jam or jelly (claimed).

ADVANTAGE - The cranberries processed are flavored, low colored and have high nutrition value. The berries having light color such as pink to white is quantified on the **anthocyanin** level.

pp; 35 DwgNo 0/4

#### Technology Focus:

TECHNOLOGY FOCUS - AGRICULTURE - Preferred Composition: 80% or more of cranberries have a juice citric acid level of 1.4-1.9%, preferably 1.7% or more. The cranberries have a juice **anthocyanin** level of 1-10 mg/ ml. The juice quinic acid to citric acid ratio is 0.5-0.75, preferably 0.85 or less. The cranberry juice comprises a citric acid level of 1.6-1.8%, preferably 1.7% or more, quinic acid to citric acid ratio of 0.65-0.75 and **anthocyanin** level of 2-8 mg/100 ml.

Preferred Process: The cranberries are utilized by cultivating in a bog. A color retarding agent is administered and harvested. The cranberries are sorted out by color. The collected cranberries are processed. The color retarding agent is a surfactant and applied in a single application. The cranberries are inspected to separate at development phase based on color. The cranberries are processed to produce a blended juice or juice product having citric acid content. The blended juice contains 2-35% of juice from cranberries. The blended juice or juice products do not contain any citric fruit juice or added citric acid.

Preferred Properties: The blended juice or juice products has an absorbance of 515nm light of 0.5 or less

#### Extension Abstract:

EXAMPLE - Samples of previously harvested and frozen cranberries were sorted into visual colors such as red, pink and white. The samples were pressed by hydraulic piston press to produce pure juice. The juices were analyzed for acidity as discussed in Appendix IV Method 942.15: Acidity of Fruit Products. The result showed that the light color berries have an **anthocyanin** content of 7.4, citric acid level of 1.62% and quinic acid content of 1.19%.

Title Terms: CRANBERRY; FOOD; BLEND; JUICE; DRY; FRUIT; INFUSION; HUSK; CULTIVATE; DEVELOP; PHASE; PREFER; DEVELOP; PHASE

Derwent Class: D13

International Patent Class (Main): A23L-002/02

International Patent Class (Additional): A23L-002/04

File Segment: CPI

Manual Codes (CPI/A-N): D03-A04; D03-H01G

Derwent Registry Numbers: 0419-S

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17/5/2 (Item 1 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00770384 \*\*Image available\*\*

JUICE ENRICHED IN BENEFICIAL COMPOUNDS

JUS RICHE EN COMPOSES BENEFIQUES

Patent Applicant/Assignee:

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Patent Applicant/Inventor:

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Patent and Priority Information (Country, Number, Date):  
Patent: WO 200103520 A1 20010118 (WO 0103520)  
Application: WO 2000US18436 20000705 (PCT/WO US0018436)  
Priority Application: US 99142791 19990708  
Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ  
DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ  
LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG  
SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW  
(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE  
(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG  
(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW  
(EA) AM AZ BY KG KZ MD RU TJ TM  
Main International Patent Class: A23L-003/16  
International Patent Class: A23L-002/02; A23L-002/74; A23L-002/04;  
A23L-001/30  
Publication Language: English  
Filing Language: English  
Fulltext Availability:  
Detailed Description  
Claims  
Fulltext Word Count: 3868

#### English Abstract

A method is described for preparing, from various fruits and vegetables, including cranberries and other members of the genus *Vaccinium*, a juice that is relatively enriched for beneficial compounds. The method can be used to produce a juice, e.g., cranberry juice, enriched in beneficial health factors, e.g., factors which inhibit bacterial adhesion. Other beneficial health factors in fruits and vegetables, which are not fully recovered by conventional processing methods, may include, e.g., compounds that lower cholesterol, reduce the risk of various cancers, or reduce the risk of heart disease.

#### French Abstract

L'invention concerne un procede de preparation, a partir de divers fruits et legumes, dont les Atocas et d'autres membres du genre *Vaccinium*, d'un jus relativement riche en composes benefiques. Ledit procede peut etre utilise pour la production d'un jus, tel qu'un jus de catoca, riche en facteurs benefiques pour la sante, comme, par exemple, les facteurs inhibant l'adherence bacterienne. Les autres facteurs benefiques pour la sante presents dans les fruits et legumes, qui ne sont pas recuperes integralement par les procedes de traitement classiques, peuvent etre, entre autres, les composes abaissant le taux de cholesterol, ceux reduisant le risque de certains cancers et ceux reduisant le risque de maladie cardiaque.

#### Legal Status (Type, Date, Text)

Publication 20010118 A1 With international search report.  
Publication 20010118 A1 Before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments.  
Examination 20010419 Request for preliminary examination prior to end of 19th month from priority date

17/5/3 (Item 2 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00563853 \*\*Image available\*\*

**CRANBERRY PROCESSES AND PRODUCTS**

**PRODUITS ET PROCEDES D'UTILISATION DES ATOCAS**

Patent Applicant/Assignee:

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HAIGHT Katherine G,  
WEBER Donald C,  
MANTIUS Harold L,  
LEAKE Luther H,  
SERRES Rod,

Inventor(s):

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HAIGHT Katherine G ,  
WEBER Donald C ,  
MANTIUS Harold L ,  
LEAKE Luther H ,  
SERRES Rod

Patent and Priority Information (Country, Number, Date):

Patent: WO 200027226 A1 20000518 (WO 0027226)  
Application: WO 99US26373 19991109 (PCT/WO US9926373)  
Priority Application: US 98188436 19981109

Designated States: BY CA PL RU UA US AT BE CH CY DE DK ES FI FR GB GR IE IT  
LU MC NL PT SE

Main International Patent Class: A23L-002/02

International Patent Class: A23L-002/04

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 7308

English Abstract

Cranberries are utilized at certain phases of development, prior to full red color development, which are typically characterized by an acid profile conducive to producing flavorful, high-value products, such as juices. At select phases of development, the berries have a quinic acid content (216, 220) which is similar to fully red berries, but contain a citric acid content which is much higher than fully red berries. As a result, the juice from these berries can be used with less need to add citric acid or citric acid juice, like lemon juice to modify flavor. The berries at the select phase of development typically have a light color, from pink to white, which can be quantified based on the **anthocyanin** level in the fruit or the resulting juice.

French Abstract

On utilise des atocas, a certaines phases de developpement, avant qu'ils ne soient completement rouges, caracterises typiquement par un profil acide, pour produire des produits aromatisants de grande valeur, tels que les jus de fruit. A un moment choisi de leur developpement, les baies presentent un contenu (216, 220) en acide quinique identique a celui des baies completement rouges, mais possede un contenu en acide citrique beaucoup plus eleve que celui des baies completement rouges. Le jus de ces baies permet donc d'utiliser moins d'acide citrique ou moins de jus contenant de l'acide citrique, tel que le jus de citron, pour modifier la saveur. A un moment choisi de leur developpement, les baies presentent une couleur claire, allant du rose au blanc, qui peut etre quantifiee en fonction du taux d' **anthocyanine** dans le fruit ou le jus resultant.

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S1	12	AU='BERRY M'
S2	3	AU='BERRY M F'
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S15	2148	ANTHOCYANIN?
S16	1978	ANTHO()CYANIN?
S17	3	S1:S14 AND S15:S16
S18	3	S1:S3 AND S4:S14
S19	1	S18 NOT S17

?t19/5

19/5/1 (Item 1 from file: 348)  
 DIALOG(R)File 348:EUROPEAN PATENTS  
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01168814

**CRANBERRY PROCESSES AND PRODUCTS**  
**PRODUITS ET PROCEDES D'UTILISATION DES ATOCAS**  
 PATENT ASSIGNEE:

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 all)

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**SERRES, Rod** , 160 Valley Street, Duxbury, MA 02322, (US)

PATENT (CC, No, Kind, Date):

WO 200027226 000518

APPLICATION (CC, No, Date): EP 99960243 991109; WO 99US26373 991109

PRIORITY (CC, No, Date): US 188436 981109

DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;  
 LU; MC; NL; PT; SE

INTERNATIONAL PATENT CLASS: A23L-002/02; A23L-002/04

LEGAL STATUS (Type, Pub Date, Kind, Text):

Application: 000712 A1 International application. (Art. 158(1))

Application: 000712 A1 International application entering European  
 phase

Application: 020327 A1 International application. (Art. 158(1))

Appl Changed: 020327 A1 International application not entering European  
 phase

Withdrawal: 020327 A1 Date application deemed withdrawn: 20010610

LANGUAGE (Publication,Procedural,Application): English; English; English

Pratt 09/447,023

FILE 'REGISTRY' ENTERED AT 14:30:12 ON 28 OCT 2002

E AU=ANTHOCYANIN/CN

E ANTHOCYANIN/CN

L1 1 S E33  
L2 1 S E26-E27  
L3 0 S L2 NOT L1

FILE 'HCA' ENTERED AT 14:32:59 ON 28 OCT 2002

L4 1224 S CRANBERR? OR CRAN() (BERRY? OR BERRIE?)  
L5 22502 S L1 OR ANTHOCYAN? OR CYANIN# OR DIFRAREL OR DIANTHOCYAN? OR SE  
L6 144 S L4 AND L5  
L7 41 S L6 AND JUICE#  
L8 32 S L7 NOT 1999-2002/PY

FILE 'HOME' ENTERED AT 14:38:59 ON 28 OCT 2002

FILE 'CONF' ENTERED AT 14:46:02 ON 28 OCT 2002

=> s 14

L9 0 CRANBERR? OR CRAN(W) (BERRY? OR BERRIE?)

=> s 15

'CN' IS NOT A VALID FIELD CODE

L10 0 L1 OR ANTHOCYAN? OR CYANIN# OR DIFRAREL OR DIANTHOCYAN? OR SEFCA  
L